

WELCOME IN DWÓR ROZŁOGI RESTAURANT



DEAR GUESTS,
ALL OUR DISHES ARE PREPARED
ESPECIALLY FOR YOU ON SITE.
THE DISHES ARE SELECTED FROM THE HIGH
QUALITY PRODUCTS FROM OUR RELIABLE
SUPPLIERS AND PRODUCERS.

THE WAITING TIME RESULTS
FROM THE FOOD PREPARATION PROCESS
AND CARE FOR THEIR BEST TASTE.

Quality takes time

WE INVITE YOU TO FAMILIARIZE YOURSELF
WITH OUR MENU CARD ...



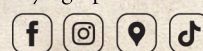
*Buildings based on the description of the Kurciewicz family seat in the novel
"With Fire and Sword" by Henryk Sienkiewicz - adapted for utility purposes.*



Dwór Rozłogi Restaurant
Zielonka near Warsaw
Poniatowskiego 46
tel. 22 799 72 10

Opening hours:
Mon-Thu: 12-22/ Fri-Sat: 12-23/ Sun: 12-21

www.trylogia.pl/restaurant



A table of allergens present in our dishes is available on request.
The prices in the menu card include tax.

APPETIZERS

- ❖ SEASONAL BEEF STEAK 46 PLN
WITH HOME-MADE MARINADES,
HEARTY MUSTARD, EGG YOLK
AND HERB BAGUETTE
- ❖ COUNTRY LARD 25 PLN
WITH PICKLED CUCUMBER AND BREAD
- ❖ UKRAINIAN BACON 18 PLN
MARINATED WITH GARLIC, BREAD
- ❖ BEEF TENDERLOIN CARPACCIO 56 PLN
WITH TRUFFLE OIL AND PICKLES,
ROCKET AND GARLIC BAGUETTE
- ❖ HERRING IN WHITE SAUCE  25 PLN
WITH ONION, APPLE, CUCUMBER AND BREAD
- ❖ KING PRAWNS /7 PCS.   59 PLN
FRIED WITH CHILLI PEPPERS,
LEMON SKIN AND PARSLEY LEAVES, WITH CREAM
AND WINE SAUCE, SERVED WITH A MIX OF LETTUCES
AND GARLIC BAGUETTE
- ❖ ASPARAGUS IN PARMA HAM 34 PLN
ON FRESH SPINACH, WITH PARMESAN CHEESE,
LEMON EMULSION AND GARLIC SAUCE

SALADS

❖ SALAD WITH GRILLED CHICKEN 38 PLN

MIX OF LETTUCES, CUCUMBER, TOMATO,
PEPPER, PARMESAN, HONEY-MUSTARD SAUCE,
GARLIC BAGUETTE

❖ GREEK SALAD 37 PLN

SALAD MIX, OLIVES, PEPPER, CUCUMBER
FETA CHEESE, OLIVE OIL, GARLIC BAGUETTE

❖ SALAD WITH CAMEMBERT CHEESE 39 PLN

BAKED IN PARMA HAM,
LETTUCE MIX, TOMATO, CUCUMBER,
MUSTARD-HONEY SAUCE,
GARLIC BAGUETTE



SOUPS

❖ TRADITIONAL BROTH 17 PLN
WITH HOME-MADE PASTA

❖ NOBLEMAN'S BROTH 19 PLN
WITH PELMENI
(DUMPLINGS STUFFED WITH MEAT)

❖ TRADITIONAL SOUR RYE SOUP 28 PLN
IN BREAD
ON HOME-MADE SOURDOUGH,
WITH WHITE SAUSAGE, HORSERADISH
AND DRIED MUSHROOMS
WITHOUT BREAD /19 PLN

❖ RED BORSCH 24 PLN
WITH MASHED POTATOES AND LARD

❖ YOUNG CABBAGE SOUP 23 PLN
POTATOES, BACON, DILL, TOMATOES



MAIN COURSES

❖ BREADED CHICKEN KIEV BREAST

42 PLN

STUFFED WITH CHEESE AND HERB BUTTER,
SET OF RAW VEGETABLES,
FRIES AND GARLIC DIP

❖ HUSSAR POTATO PANCAKE

68 PLN

WITH SPICY BEEF STEW, GREEK YOGHURT,
BOUQUET OF SALADS

Mon-Fri

❖ SPOTTED PIG KNUCKLE

56 PLN

IN BEER, SERVED WITH FRIED CABBAGE,
POTATOES, MUSTARD
AND HORSERADISH

❖ DUCK

64 PLN

MARINATED WITH RUSSET AND ORANGE,
SERVED WITH Z CIDER APPLE, FRIED BEETROOTS
AND HOME-MADE POTATO DUMPLINGS
/SERVING SIZE: HALF A DUCK



MAIN COURSES

❖ PORK RIBS 62 PLN

ROASTED IN HONEY WITH BARBECUE SAUCE,
SERVED WITH BEETROOTS AND
KOPYTKA (DUMPLINGS MADE OF POTATO,
EGGS AND FLOUR), POTATOES,
BARBECUE SAUCE

❖ BEEF TENDERLOIN STEAK /200 G 99 PLN

GRILLED UNDER HERBAL BUTTER,
POTATOES, GRILLED VEGETABLES

❖ SHASHIL ON A SWORD 57 PLN

(PORK TENDERLOIN, BACON, PEPPERS,
ZUCCHINI, ONION)
SERVED WITH FRIES, COLESLAW,
BARBECUE, CHEESE AND DEVIL'S SAUCE

❖ BEEF CHEEKS 58 PLN

IN PLUM JAM SAUCE, DARK BEER
AND DEMI GLACE BROTH, WITH MASHED
POTATOES AND FRIED BEETROOTS

❖ COD IN BEER BATTER 45 PLN

SPRINKLED WITH LEMON SAUCE,
SERVED WITH ROASTED RICE WITH VEGETABLES
AND ASPARAGUS

❖ TROUT IN CURLPAPERS 56 PLN

STUFFED WITH HERBAL BUTTER,
SERVED WITH FRIES
AND A MIX OF LETTUCES
WITH VINAIGRETTE SAUCE



MAIN COURSES

❖ PORK NECK

46 PLN

STEWED IN HUNTER'S SAUCE,
SERVED WITH DUMPLINGS, PICKLED CUCUMBER
AND GREEK YOGURT

❖ CHICKEN HIPS

45 PLN

WRAPPED IN BACON, THYME SAUCE,
POTATOES, MIX OF LETTUCES
WITH VINAIGRETTE SAUCE

❖ ZAGLOBA'S BOARD

325 PLN

ROASTED MEATS: PORK KNUCKLE, DUCK,
PORK RIBS AND BREADED CHICKEN KIEV BREAST,
DUMPLINGS STUFFED WITH MASHED POTATO
AND COTTAGE CHEESE, KARTACZE (MEAT
STUFFED POTATO DUMPLINGS),
POTATO DUMPLINGS, ROASTED POTATOES,
FRIED BEETROOTS, FRIED CABBAGE,
MIXED SALAD, HORSERADISH,
MUSTARD, BARBECUE SAUCE

Mon-Sat



LIMITED
QUANTITY



ZAGLOBA'S BOARD
ALSO AVAILABLE TAKE AWAY

in our catering shop
catering.trylogia.pl



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FLOUR DISHES

- ❖ DUMPLINGS STUFFED
WITH MASHED POTATO
AND COTTAGE CHEESE /6 PCS. 33 PLN
WITH LARD, GREEK YOGHURT,
ON BLANCHED SPINACH
- ❖ PELMENI (DUMPLINGS STUFFED
WITH MEAT) /21 PCS. 30 PLN
WITH VINEGAR, FENNEL
AND GREEK YOGHURT
- ❖ KARTACZE /2 PCS. 33 PLN
DUMPLINGS MADE FROM GRATED AND
RICED POTATOES STUFFED WITH GROUND MEAT
WITH LARD AND PICKLED CUCUMBER
- ❖ DUMPLINGS STUFFED WITH
GORGONZOLA AND SPINACH /6 PCS. 35 PLN
WITH CHEESE SAUCE

*Flour based dishes are being
prepared by us on site.
We have been preparing the dough for years
according to traditional Polish recipes.*



DESSERTS

❖ TIRAMISU 22 PLN

WITH MASCARPONE, SOAKED IN ALCOHOL
AMARETTO

❖ MERINGUE ROULADE 25 PLN

WITH STRAWBERRY MOUSSE

❖ WHITE CHOCOLATE CHEESECAKE 28 PLN

WITH CHERRY AND SPICE SAUCE

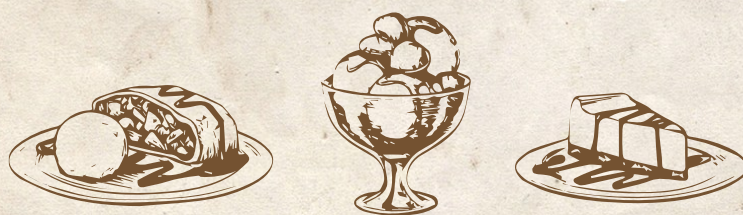
❖ ICE CREAM CUP 22 PLN

MIX OF FLAVORS: VANILLA, STRAWBERRY,
PISTACHIO, WITH SEASONAL FRUIT

MONOPORTION /SMALL PORTION OF SWEETNESS

❖ CHOCOLATE BALL 17 ZŁ

WITH CHERRY AND SPICE SAUCE



We are adding to higher given prices 10% of table service from 5 per. and 15% of table service from 10 per.
Also if you can connected to the hotel bill. We do not separate bills at one table on weekends.

DRINKS

COLD DRINKS

❖ LEMONADE BLACK LILAC / ORANGE	0,4 L/17 1 L/30 PLN
❖ MANGO KIDS MANGO FLAVORED COCKTAIL	0,25 L/13 PLN
❖ ICE COFFEE	18 PLN
❖ ICE TEA	17 PLN
❖ KVASS	0,2 L/13 PLN
❖ MINERAL WATER STILL SPARKLING	0,33 L/8 1 L/16 PLN 0,33 L/8 0,7 L/13 PLN
❖ CAPPY JUICE ORANGE	0,25 L/10 PLN 1 L/29 PLN
❖ CAPPY JUICE APPLE	0,25 L/10 PLN 1 L/26 PLN
❖ TOMATO JUICE	0,25 L/10 PLN
❖ COCA-COLA ZERO COCA-COLA ORIGINAL TASTE FANTA, SPRITE, KINLEY TONIC WATER	0,25 L/10 PLN
❖ RED BULL	0,25 L/13 PLN

HOT DRINKS

❖ TEA BLACK / EARL GREY / GREEN / WHITE MINT / RASPBERRY / FOREST FRUITS	13 PLN
❖ WINTER TEA <i>/RECOMMEND/</i> WARMING, WITH THE ADDITION OF FRUIT, SYRUPS AND SPICES	19 PLN
❖ BLACK COFFEE	12 PLN
❖ WHITE COFFEE	13 PLN
❖ ESPRESSO	11 PLN
❖ ESPRESSO DOPPIO	14 PLN
❖ LATTE	15 PLN
❖ CAPPUCCINO	14 PLN
❖ FLAVORED COFFEE VANILLA / NUT	16 PLN
❖ COFFEE WITH BAILEY'S LIQUEUR	18 PLN

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ALCOHOL

BEER

❖ KSIĄŻĘCE LAGER DRAFT BEER 5,0%	0,5 L/16 PLN
❖ KSIĄŻĘCE LAGER DRAFT BEER 5,0%	0,3 L/13 PLN
❖ KSIĄŻĘCE IPA	0,5 L/18 PLN
❖ KSIĄŻĘCE GOLDEN WHEAT	0,5 L/17 PLN
❖ KSIĄŻĘCE RED LAGER	0,5 L/17 PLN
❖ STAROPOLSKIE DWORSKIE /LIGHT	0,5 L/17 PLN
❖ STAROPOLSKIE CHMIELNE / LIGHT EXTRA-HOP	0,5 L/17 PLN
❖ STAROPOLSKIE MIODNE /HONEY	0,5 L/18 PLN
❖ STAROPOLSKIE PSZENNE /WHEAT	0,5 L/17 PLN
❖ STAROPOLSKIE KOŹLAK /DARK	0,5 L/18 PLN

NON-ALCOHOLIC BEER

❖ KSIĄŻĘCE IPA	0,5 L/18 PLN
❖ KSIĄŻĘCE GOLDEN WHEAT	0,5 L/17 PLN
❖ LECH FREE LIME MINT	0,5 L/17 PLN
❖ LECH FREE APPLE LEMONGRASS	0,5 L/17 PLN

WARMING DRINKS

❖ MULLED BEER	0,5 L/20 PLN
❖ MULLED HONEY ALCOHOL	200 ML/19 PLN
❖ GRZANIEC GALICYJSKI 0% /MULLED WINE	200 ML/15 PLN
❖ TEA WITH ALCOHOL WITH ADDED FRUIT, SYRUPS, SPICES AND TINCTURE	25 PLN
❖ MEAD DWÓJNIAK	120 ML/19 PLN

FLAVORED VODKA

❖ ŻUBRÓWKA BISON GRASS	40 ML/9 0,5 L/99 PLN
❖ SOPLICA CHERRY	40 ML/8 0,5 L/85 PLN
❖ SOPLICA RASPBERRY	40 ML/8 0,5 L/85 PLN

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ALCOHOL

VODKA

❖ KONESER HOTEL TRYLOGIA	40 ML/11 0,5 L/130 PLN
❖ STUMBRAS	40 ML/10 0,5 L/120 PLN
❖ FINLANDIA	40 ML/11 0,5 L/125 PLN
❖ BELVEDERE	40 ML/18 0,7 L/295 PLN

CRAFTED VODKA

/served at room temperature

❖ JĘCZMIEN /BARLEY	40 ML/17 0,7 L/270 PLN
❖ ZIEMNIAK /POTATO	40 ML/17 0,7 L/270 PLN
❖ PSZENICA /WHEAT	40 ML/17 0,7 L/270 PLN
❖ ŻYTO /RYE	40 ML/17 0,7 L/270 PLN
❖ TASTING SET ON A WOODEN BOARD	4 X 20 ML/39 PLN

WHISKY, BOURBON

❖ JOHNNIE WALKER RED	40 ML/16 0,7 L/170 PLN
❖ JOHNNIE WALKER BLACK	40 ML/18 0,7 L/240 PLN
❖ JOHNNIE WALKER GOLD	40 ML/25 0,7 L/320 PLN
❖ BALLANTINE'S	40 ML/16 0,7 L/170 PLN
❖ JACK DANIEL'S	40 ML/18 0,7 L/250 PLN
❖ CHIVAS REGAL	40 ML/20 0,7 L/250 PLN
❖ DIMPLE GOLDEN SELECTION	40 ML/22 0,7 L/280 PLN
❖ GLENFIDDICH	40 ML/25 0,7 L/320 PLN
❖ AUCHENTOSHAN	40 ML/25 0,7 L/320 PLN

COGNAC

❖ CAMUS	40 ML/20 0,7 L/300 PLN
❖ HENNESSY	40 ML/22 0,7 L/320 PLN
❖ ROMATE	40 ML/15 0,7 L/160 PLN

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WINE

WHITE

- ❖ TRYLOGIA - DZIKIE POLA 125 ML/16 | 0,75 L/85 PLN
VTCYL - SPAIN | VERDEJO
- ❖ L'ARJOLLE BLANC 125 ML/18 | 0,75 L/95 PLN
LANGUEDOC - FRANCE | SAUVIGNON
- ❖ RIESLING KABINETT 125 ML/19 | 0,75 L/99 PLN
PLATINATE - GERMANY | RIESLING
- ❖ ROSE D'ANJOU /ROSE VINE 125 ML/18 | 0,75 L/95 PLN
LOARA VALLEY - FRANCE | CABERNET

RED

- ❖ TRYLOGIA - DZIKIE POLA 125 ML/16 | 0,75 L/85 PLN
VTCYL - SPAIN | TEMPRANILLO
- ❖ L'ARJOLLE ROUGE 125 ML/18 | 0,75 L/95 PLN
LANGUEDOC - FRANCE | MERLOT
CARBERNET SAUVIGNON
- ❖ FACE TO FACE 125 ML/17 | 0,75 L/90 PLN
CASTILLA Y LEÓN - SPAIN | TEMPRANILLO

DESSERT /RED, WHITE

- ❖ MARQUES DEL TIRON TINTO 125 ML/16 | 0,75 L/85 PLN
GALICIA - SPAIN | TEMPRANILLO
- ❖ MARQUES DEL TIRON BLANCO 125 ML/16 | 0,75 L/85 PLN
GALICIA - SPAIN | MACABEO,
VERDEJO, VIURA

SPARKLING

- ❖ CAVA SEGURA VIUDAS RESERVA /DRY 0,75 L/85 PLN
PENEDES - SPAIN | MACABEO/PARELLADA
- ❖ MONTE LA REINA FRIZZANTE 0,75 L/90 PLN
CASTILLA Y LEÓN - SPAIN | VERDEJO
- ❖ MIONETTO PROSECCO 200 ML/25 PLN
TREVISO DOC - ITALY | GLERA
- ❖ SANGRIA 200 ML/19 PLN
REFRESHING RED DRINK FROM WINE
WITH THE ADDITION OF SPARKLING WATER AND FRUIT

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ALCOHOL COCKTAILS



GNIEW BOHUNA / *known as Mad dog*
VODKA, TABASCO, RASPBERRY JUICE

13 PLN/40 ML



CHANAT / *known as Kamikaze*

36 PLN

VODKA, BLUE CURACAO, LEMON JUICE, SUGAR SYRUP



DZIKIE POLA / *known as Long island*

35 PLN

GIN, TEQUILA, VODKA, RUM, TRIPLE SEC,
SUGAR SYRUP, COCA-COLA



SZLACHECKA POKUSA / *known as Pornstar Martini* 36 PLN

VANILLA VODKA, PASSION FRUIT PUREE,
CITRUS SYRUP, LIME JUICE, PROSECCO



SZABLA HUSARSKA / *known as Malibu Sunrise*

28 PLN

VODKA, MALIBU, ORANGE JUICE,
BLUE CURACAO, GRENADINE



ZIELONY STEP / *known as Mojito*

29 PLN

RUM, SUGAR SYRUP, LIME,
SPARKLING WATER, MINT



POTOP / *known as Blue Lagoon*

26 PLN

VODKA, BLUE CURACAO, SPRITE



ZEMSTA KMICICA

28 PLN

ŻUBRÓWKA, BOLS LYCHEE, APPLE JUICE, ORANGE



KOZACKI RÓG / *known as Vodka Sour*

25 PLN

VODKA, LIME JUICE, SUGAR SYRUP



KOZACKA SICZ / *known as Whisky Sour*

26 PLN

WHISKY, LEMON JUICE, SUGAR SYRUP



TATARSKI BICZ / *known as Aperol Spritz*

32 PLN

PROSECCO, APEROL, SPARKLING WATER, ORANGE



TATARSKI OBUCH / *known as Hugo Spritz*

30 PLN

PROSECCO, ELDERBERRY SYRUP,
SPARKLING WATER, LIME, MINT



TATARSKI ŁUK / *known as Mango Spritz*

36 PLN

PROSECCO, MANGO, LEMON JUICE,
SPARKLING WATER, LEMON

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